

**Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular			<u>0</u>	<u>2/25/2022</u>	<u>APPLE PACIFIC QUAM</u>
Follow-up	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		TIME IN	TIME OUT
Complaint			RATING	<u>2:40P</u>	<u>3:15P</u>
Investigation			<u>A</u>	SANITARY PERMIT NO.	PERMIT HOLDER
Other:				<u>210000 763</u>	<u>APPLE PACIFIC QUAM LLC</u>
ESTABLISHMENT TYPE			AREA	TELEPHONE	LOCATION (Address)
<u>RESTAURANT</u>			<u>7</u>	<u>648 2331</u>	<u>LOT 2145-RENT'S #341 CHALAN SAN ANTONIO SANITA TAMUNING</u>
No. of Risk Factor/Intervention Violations				<u>8</u>	RISK CATEGORY
No. of Repeat Risk Factor/Intervention Violations				<u>8</u>	<u>3</u>

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Supervision					
1	IN OUT	Person in charge present, demonstrates knowledge, and performance duties			6
Employee Health					
2	IN OUT	Management awareness; policy present			6
3	IN OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices					
4	IN OUT N/A N/O	Proper eating, tasting, drinking, betelnut, or tobacco use			6
5	IN OUT N/A N/O	No discharge from eyes, nose, and mouth			6
Preventing Contamination by Hands					
6	IN OUT N/A N/O	Hands clean and properly washed			6
7	IN OUT N/A N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6
8	IN OUT	Adequate handwashing facilities supplied & accessible			6
Approved Source					
9	IN OUT	Food obtained from approved source			6
10	IN OUT N/A N/O	Food received at proper temperature			6
11	IN OUT	Food in good condition, safe, and unadulterated			6
12	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction			6
Protection from Contamination					
13	IN OUT N/A	Food separated and protected			6
14	IN OUT N/A	Food contact surfaces: cleaned & sanitized			6
15	IN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			6
Potentially Hazardous Food (TCS Food)					
16	IN OUT N/A N/O	Proper cooking time and temperatures			6
17	IN OUT N/A N/O	Proper reheating procedures for hot holding			6
18	IN OUT N/A N/O	Proper cooling time and temperature			6
19	IN OUT N/A N/O	Proper hot holding temperatures			6
20	IN OUT N/A	Proper cold holding temperatures			6
21	IN OUT N/A N/O	Proper date marking and disposition			6
Consumer Advisory					
22	IN OUT N/A	Consumer Advisory provided for raw or undercooked foods			6
Highly Susceptible Populations					
23	IN OUT N/A	Pasteurized Foods used; prohibited foods not offered			6
Chemical					
24	IN OUT N/A	Food additives: approved and properly used			6
25	IN OUT	Toxic substances properly identified, stored, used			6
Conformance with Approved Procedures					
26	IN OUT N/A	Compliance with variance, specialized process, and HACCP plan			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Safe Food and Water					
27		Pasteurized eggs used where required			1
28		Water and Ice from approved source			2
29		Variance obtained for specialized processing methods			1
Food Temperature Control					
30		Proper cooling methods used; adequate equipment for temperature control			1
31		Plant food properly cooked for hot holding			1
32		Approved thawing methods used			1
33		Thermometer provided and accurate			1
Food Identification					
34		Food properly labeled; original container			1
Prevention of Food Contamination					
35		Insects, rodents, and animals not present			2
36		Contamination prevented during food preparation, storage & display			1
37		Personal cleanliness			1
38		Wiping cloths: properly used and stored			1
39		Washing fruits and vegetables			1
Proper Use of Utensils					
40		In-use utensils: properly stored			1
41		Utensils, equipment and linens: properly stored, dried, handled			1
42		Single-use/single-service articles: properly stored, used			1
43		Gloves used properly			1
Utensils, Equipment and Vending					
44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45		Warewashing facilities: installed, maintained, used; test strips			1
46		Nonfood-contact surfaces clean			1
Physical Facilities					
47		Hot & cold water available, adequate pressure			2
48		Plumbing installed; proper backflow devices			2
49		Sewage and wastewater properly disposed			2
50		Toilet facilities: properly constructed, supplied, & cleaned			2
51		Garbage/refuse properly disposed; facilities maintained			2
52		Physical facilities installed, maintained, and clean			1
53		Adequate ventilation and lighting; designated areas use			1

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign)	Date:
<u>T. Shimizu</u>	<u>2/25/22</u>
DEH Inspector (Print and Sign)	Follow-up (Circle one): YES NO Follow-up Date
<u>T. Shimizu</u>	<u>NO</u>

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ESTABLISHMENT NAME <u>APPLEBEE'S GUAM</u>		LOCATION (Address) <u>SEE PAGE 1</u>
INSPECTION DATE <u>2/24/2022</u>	SANITARY PERMIT NO. <u>210000363</u>	PERMIT HOLDER <u>SEE PAGE 1</u>

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

A FOLLOW-UP INSPECTION WAS CONDUCTED TODAY.
PREVIOUS INSPECTION ON 2/15/22 RESULTED IN 18/B.

PREVIOUS VIOLATIONS #s 8, 22, 30, 35, 44, 46, AND 52 WERE CORRECTED.

NO NEW VIOLATIONS OBSERVED.

REMOVED "B" PLACARD NO. 01403.
ISSUED AND POSTED "A" PLACARD NO. 03640.

DISCUSSED REPORT WITH PERSON-IN-CHARGE.

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign)	<u>Glenn Chin</u>	Date:	<u>2/25/2022</u>
DEH Inspector (Print and Sign)	<u>T. SHIMIZU EPHO-I</u>	Date:	<u>2/25/2022</u>